



# the fresh FORK

catering menu





## breakfast

### **Basic Continental \$4.95**

Regular and decaffeinated coffee and tea with an assortment of bagels, pastries and muffins. Includes sweeteners, milk, half & half, butter, jelly and cream cheese

### **Deluxe Continental \$9.95**

Regular and decaffeinated coffee and tea with bagels, pastries, muffins, fruit and juice. Includes sweeteners, milk, half & half, butter, jelly and cream cheese

### **Fruit & Yogurt bar \$4.50**

Fresh cut seasonal fruit, vanilla low fat yogurt, granola, raisins, toasted coconut and honey

### **Breakfast Wraps \$10.95**

An assortment of egg and cheese, bacon, egg and cheese and turkey sausage, egg and cheese wraps with salsa and fresh fruit. Served with regular and decaffeinated coffee and tea, sweeteners, milk and half & half

### **Service China Fees**

\$2.00 continental  
\$5.00 buffets

### **Basic Hot Buffet \$10.95**

Scrambled eggs and potatoes with a choice of bacon, pork sausage, or turkey sausage; French toast or pancakes. Served with regular and decaffeinated coffee and tea, sweeteners, milk and half & half

### **Deluxe Hot Buffet \$14.95**

Scrambled eggs and potatoes with a choice of bacon, pork sausage, or turkey sausage; French toast or pancakes. Served with bagels, muffins, fruit and juice. Served with regular and decaffeinated coffee and tea, sweeteners, milk and half & half

### **Gourmet Hot Buffet \$17.95**

Poached eggs Benedict, flavored pancakes, honey buttered French toast, Lyonnaise potatoes, bacon and turkey sausage, fresh fruit and pastries. Served with regular and decaffeinated coffee and tea, sweeteners, milk, half & half and juice

## beverage

Juice - \$2.25

Coffee and Tea Service - \$3.25

One Pot Coffee - \$2.25

Gourmet Coffee and Tea Service - \$4.95



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## *breakfast a la carte* minimum 15 ppl.

### **Individual Sandwich / Wrap (choose two) \$4.55**

Egg & Cheese, Bacon-Egg & Cheese, Vegetable-Egg & Cheese

### **Mini Egg Frittata (choose two) \$2.75**

Egg & Cheese, Bacon-Egg & Cheese, Vegetable-Egg & Cheese

### **Mini Sandwiches with Home Fries \$4.25**

### **Hot Oatmeal \$2.50**

Addition of Hot Oatmeal, served with raisins, granola, brown sugar, coconut, honey and craisins

### **Hard Boiled Whole Eggs \$1.50**

### **Yogurt Cup \$2.50**

Assorted Yogurt Cups

### **Yogurt & Granola Parfaits \$3.95**

Plain, vanilla and strawberry yogurt, granola and assorted fruit

### **Fresh Fruit \$3.25**

Fresh sliced seasonal fruit

### **Smoothies - Energy Boost \$4.95**

A variety of green super food smoothies

### **Smoothies - Low Fat Fruit & Veggie \$4.25**

A variety of low fat fruit and vegetable smoothies

### **Bagel Tray \$1.95**

### **Scone or Danish Tray \$1.95**

### **Assorted Baked Goods \$1.95**

### **Seasonal Flavored Cream Cheese \$1.10**

### **Peanut Butter \$0.75**



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## deli

### **Sandwich and Wrap Combo \$11.95**

An assortment of turkey, roast beef, ham, chicken, tuna and vegetable sandwiches and wraps. Served with a side salad, chips, pickles and assorted carbonated beverages

### **Soup and Mini Sandwich Combo 14.99**

Mini sandwiches served with lettuce, tomato and a 12 oz. soup. Served with a side salad, chips and assorted carbonated beverages. Consult with the dining center manager for soup selections.

### **Gourmet Sandwich Board 17.95**

An assortment of five upscale sandwich selections on artisanal bread served with a garden salad, a grain salad, sliced fruit, chips, and assorted carbonated beverages and seasonal aqua fresca

### **New York Style Deli Board 14.99**

New York style roast beef, corned beef, pastrami, ham, tuna and turkey sandwiches, piled high or served "build your own" platter style on assorted breads served with chips, pickles, Russian dressing, spicy mustard, mayo, chips, a side salad and assorted carbonated beverages

### **Service China Fees**

\$2.00 continental  
\$5.00 buffets

## roots & seeds

### **Roots and Seeds (Chicken) \$15.95**

Salad themed buffet with chicken, two greens, five crudités and three crunchy toppings. Served with two dressings, bread and bottled water.

### **Roots and Seeds (Salmon or Beef) \$16.95**

Salad themed buffet with your preselected choice of salmon or beef, two greens, five crudités and three crunchy toppings. Served with two dressings, bread and bottled water

## a la carte

### **3 Foot**

Turkey \$61.00 / Roast Beef \$71.00 / Italian \$55.50

### **6 Foot**

Turkey \$122.00 / Roast Beef \$142.00 / Italian \$111.00

### **Pizza Party \$11.95 (not available in Plaza or Tower)**

Includes pizza, salad, cookie and soda  
Add Meat - \$1.00 extra  
Add Vegetable - \$0.75 extra

### **Individual Sandwich / Wraps (per person) \$6.95**

### **Side Salad (per person) \$2.95**

### **Grilled Vegetable Platter \$3.00**

### **Add Soup \$3.75**

### **Add Grilled Chicken \$3.50**

### **Basic Box Lunch \$7.50**

Assorted sandwiches served on a roll with lettuce, tomato, onion and condiments.  
Served with a canned beverage

### **Deluxe Box Lunch \$12.95**

Assorted sandwiches served on a roll with lettuce, tomato, onion and condiments. Served with hand fruit, cookie, chips and a canned beverage



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## global crafting

### **SPECIALTY BUFFETS (lunch minimum 15 ppl., dinner minimum 25 ppl.)**

#### **Chef Jet \$17.95**

Asian themed buffet to include assorted carbonated beverages.

#### **Piccola Italia \$16.95 (choose from Basic Buffet Selection)**

Italian themed buffet with one entrée, two pasta selections, roasted roma vegetables, Caesar salad, bread, and assorted carbonated beverages.

#### **Pico Mesa \$17.95**

Tex Mex themed buffet with a choice of tacos, fajitas or taco salads. Served with two protein selections, guacamole, salsa, sour cream, onion, lettuce, tomato, cilantro. Served with rice, beans and assorted carbonated beverages.

#### **Big City BBQ \$17.95**

BBQ themed buffet with two 2 entrees, roasted corn, smoky baked beans, cornbread, and assorted carbonated beverages.

#### **All American BBQ \$13.50**

Includes hamburgers, cheeseburgers, hot dogs, baked beans, watermelon, chips, salad and assorted carbonated beverages.

\*\*Consult with your dining center manager to assist with your event.

\*\*Customized menu's can be designed, prices vary according to selections.

\*\*Additional labor charges applied to evening events

#### **Service China Fees**

\$2.00 continental

\$5.00 buffets



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### **BUFFETS (lunch minimum 15 ppl., dinner minimum 25 ppl.)**

#### **Basic Two Entrees \$21.95**

Includes two entrees - one chicken, one pasta, mixed green salad, two sides, assorted carbonated beverages and bread.

#### **Deluxe Two Entrees \$26.95**

Includes two entrees, an upscale salad selection, two side items, assorted carbonated beverages and bread.

#### **Deluxe Three Entrees \$32.95**

Includes three entrees, an upscale salad selection, two side items, assorted carbonated beverages and bread.

### **BASIC BUFFET SELECTIONS (minimum 15 people)**

#### **Salad selections**

Caesar / Mixed green salad

#### **Entrée selections**

Penne, tomato basil cream sauce  
Butternut squash ravioli, marsala cream sauce  
Baked rigatoni, sausage, meatballs, ricotta cheese  
Cavatelli, broccoli, sundried tomato, fresh herbs  
Gnocchi pasta, mushrooms, sautéed spinach, marsala cream

Chicken parmesan, francaise, marsala, picatta or murphy style  
Bbq chicken (on the bone)  
Herb roasted chicken  
Sliced London Broil  
Sausage, Peppers and Onions  
Roast Pork Loin  
Sliced turkey with gravy  
Meatloaf with gravy

#### **Sides**

Roasted cauliflower and carrots  
Roasted butternut squash and peppers  
Rice - jasmine, brown or saffron  
Sautéed mushrooms with fresh herbs  
Steamed broccoli and carrots  
Roasted brussel sprouts  
Roasted fingerling potatoes  
Candied sweet potatoes

#### **Service China Fees**

\$2.00 continental  
\$5.00 buffets

*custom selections available!*



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### **Deluxe Two & Three Entrée Buffets (lunch minimum 15 ppl. , dinner minimum 25 ppl.)**

Also includes salad and two sides

#### **salads**

baby spinach, sun dried cranberries, goat cheese, raspberry balsamic vinaigrette  
crisp romaine, grape tomato, olives, croutons, crumbled blue cheese, balsamic  
crisp romaine, grape tomato, croutons, parmesan cheese, Caesar  
baby arugula, red beets, crumbled goat cheese, balsamic glaze  
mixed greens, granny smith apples, crumbled blue cheese, honey basil dressing

#### **entrees**

egg battered chicken, artichoke hearts, sundried tomatoes  
cider glazed chicken breast, apple cranberry compote  
grilled chicken, sautéed spinach, fresh mozzarella  
tempura chicken, tao sauce, broccoli florets, red peppers

penne, tomato basil cream sauce  
butternut squash ravioli, marsala cream sauce  
baked rigatoni, sausage, meatballs, ricotta cheese  
cavatelli, broccoli, sundried tomatoes, fresh herbs  
gnocchi pasta, mushrooms, sautéed spinach, marsala cream sauce

braised beef short ribs, pearl onions, carrots  
sliced beef brisket, smoky bbq sauce  
sliced beef tenderloin, balsamic glazed mushrooms  
prime rib of beef, horseradish cream, rosemary au jus  
maple bourbon glazed pork loin  
roasted turkey breast, pan gravy

pan seared salmon, cider glazed, apple cranberry compote  
roasted cod, fennel, roasted tomatoes  
maryland crab cake, lemon caper sauce  
grilled salmon, roasted tomatoes, capers  
grilled tuna steak, baby arugula, artichokes, olives, sun dried tomato vinaigrette  
thai basil shrimp, peppers, onions

#### **sides**

roasted cauliflower and carrots  
roasted butternut squash and  
peppers  
jasmine rice  
sautéed mushrooms with fresh  
herbs  
steamed broccoli and carrots  
roasted brussels sprouts  
roasted fingerling potatoes  
candy roasted sweet potatoes  
brown rice  
saffron rice

#### **Service China Fees**

\$2.00 continental  
\$5.00 buffets



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## reception

**Cheese and Wine Reception \$20.00**  
**(25 person minimum)**

Two hour service includes red, white and blush wines, imported and domestic beer, assorted carbonated beverages, water, coffee and tea, an array of cheese and crackers, fresh fruit display, vegetable crudité, cookies and brownie bites.

**Stationary Hors d'oeuvres \$25.95**  
**(50 person minimum)**

Two hour open bar with four hot and four cold stationary hors d'oeuvres.

**Upscale Passed**  
**Hors d'oeuvres \$36.95**  
**(50 person minimum)**

Two hour open bar with both stationary and passed hors d'oeuvres. Includes fruit, cheese platter and crudité. Select 6 passed hors d'oeuvres

**White Glove**  
**Gourmet Reception \$42.95**  
**(50 person minimum)**

Customized gourmet cocktail reception with a two hour open bar, both stationary and passed hors d'oeuvres, a choice of two action stations prepared live for your guests. Additional charges may incur depending on menu selection.

**MENU SELECTIONS ON**  
**FOLLOWING PAGES**

\*\*Event Time Extension - \$6.00 per half-hour

\*\*Events Extending past 7:00pm, additional service fee of \$125 per attendant will be added.

\*\*Passed Events Not Available in Tower Winter Garden Space.



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## reception

### Stationary Cocktail Reception \$25.95 (choose 4 hot and 4 cold)

hot

mozzarella sticks/ marinara sauce  
vegetable spring rolls/ apricot ginger sauce  
chicken quesadillas/ avocado crème  
vegetable potsticker/ sesame ginger sauce  
mac n cheese wedges/ chipotle crème  
franks in a blanket/ spicy brown mustard  
black bean quesadillas/ chipotle salsa  
spanakopita/ cinnamon tomato sauce  
beef empanadas/ poblano salsa  
chicken potsticker/ ponzu sauce  
zucchini sticks/ spicy marinara  
chicken scampi/ lemon garlic sauce  
buffalo chicken bites/ blue cheese sauce  
chicken marsala/ sautéed mushrooms  
butterfly shrimp/ cocktail sauce  
vegetable samosa/ cilantro chutney  
mushroom/ crab meat  
mushroom/ sausage

cold

maryland crab salad/ herb crostini  
filet/ spinach/ feta/ herb crostini  
fresh melon/ prosciutto  
tomato/ fresh mozzarella/ bruschetta  
Cajun shrimp/ corn tortilla/ guacamole  
blackened chicken/ mango chutney/ filo  
portobello / stilton mousse/ crostini  
classic hummus/ assorted flat breads  
international cheese board  
fresh fruit display  
garden crudité/ assorted dips  
roasted eggplant dip/ assorted flatbreads

\*\*Includes Coffee Service, Cookies\*\*

Upscale Passed Hors D'oeuvres, please  
consult your dining center manager.



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## reception

### Upscale Passed Cocktail Hour \$36.95 (select 6 from hot OR cold)

#### hot

chicken, beef, chorizo or black bean empanadas  
chicken cordon blue/ honey dijon  
philly cheese steak eggrolls/ chipotle ketchup  
crab cakes/ lemon aioli  
potato pancakes/cranberry apple compote/ crème  
italian meatballs/ tomato basil sauce/ shaved asiago  
beef sliders/ applewood bacon/ bbq  
vegetable spring rolls/ apricot ginger sauce  
pulled pork sliders/ pickle onions/ cheddar  
bacon wrapped shrimp/ bbq sauce  
greek meatballs/ tzatziki sauce  
falafel/ tzatziki sauce  
min grilled cheese/ tomato soup  
cuban sandwich bites/ spicy mustard  
mini hot dogs/ spicy brown mustard  
buffalo chicken slider/ stilton dressing  
risotto cakes/ butternut squash puree  
cashew chicken/ spring roll/ sweet thai chili sauce  
beef short rib skewer/ bbq sacue  
hawaiian beef skewer/ pineapple/ hot mustard

philly cheesesteaks/ potato bun  
chicken po boy sliders/ voodoo sauce  
Cajun shrimp/ cilantro chutney  
herbed goat cheese tartelette/ tomato jam  
lobster mac n cheese/ truffle oil

#### cold

ahi tuna taco/ wasabi crème  
lemon ginger poached shrimp/ cocktail sauce  
shrimp/ avocado/ ceviche  
beef slider/ caramelized onions/ stilton mousse  
smoked salmon/ pumpernickel canape  
lobster rolls/ potato bun  
vegetable rice paper roll/ sweet thai chili sauce  
cucumber cup/ spicy tuna/ toasted sesame seeds  
watermelon/ feta/ balsamic glaze  
arugula/ fresh mozzarella/ roasted pepper/ pinwheel  
roasted beets/ goat cheese/ tartelette  
avocado/ shrimp/ bites



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## reception

### RECEPTION STATION UPGRADES

Enhance your event with one of the following.

\*\*The cost of this menu item reflects the station as an additional offering paired with a selection from the "Cocktail Reception" menu, otherwise an additional cost may apply.

#### Antipasto Station \$7.95

Assorted cured meats and cheeses with crostini and marinated vegetables.

#### Dim Sum Bar \$6.25

Assorted mini dim-sum with dipping sauces.

#### Latin Station \$6.25

House made guacamole, chips, pico de gallo, and black bean dip.

#### Mediterranean Station \$6.25

Hummus, olives, roast vegetables, pita chips and feta cheese.

#### Shrimp Cocktail \$8.95

Large shrimp served with cocktail sauce.

#### Carving Station \$8.95

Chef attended action station with two carved items.

#### Fajita Bar \$7.95

Chef attended action station with a preselected choice of chicken or beef fajitas, sautéed onions and peppers, guacamole, salsa, tortillas, sour cream, tomato and cheddar cheese.

#### Pasta Bar \$7.95

Chef attended action station with gourmet pasta, two specialty sauces, a selection of toppings and paired with bread.

## dinner

### PLATED SIT DOWN DINNERS

#### Basic Plated Dinner \$65.00

Includes pre-set mixed green salad, choice of 2 basic entrees, plated dessert.

#### Upscale Plated Two Entrée Dinner \$90.00

Customized menu with a pre-set appetizer, choice of two entrees and a plated dessert.

#### Upscale Plated Three Entrée Dinner \$110.00

Customized menu with a pre-set appetizer, choice of three entrees and a plated dessert.

#### Steak Dinner (Scranton Location Only) \$29.95

Includes 5 ounce Filet Mignon, portabella-sherry sauce, roasted garlic mashed potatoes, grilled asparagus

\*\* Events can choose a Pre-Order option 72 hours in advance for discounted pricing

\*\* Sit-Down Event staffing includes 1 server per 20-25 guests. Additional staff may be required to meet timeline requirements, additional costs may apply.

\*\*Additional Staffing Charges for late night events.



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## breakfast **minimum 15 ppl.**

### **Crustless mini quiche - \$2.75**

An assortment of better for you quiche made with seasonal ingredients, minus the carbs. spinach and parmesan, caramelized onion and ham, apple and cheddar

### **Better for you sandwich thins - \$4.50**

Mozzarella, tomato, pesto. Denver egg white. Egg white, ham and swiss. Egg white and cheddar

### **Wellness fruit and yogurt - \$8.95**

low-fat or Greek yogurt, sliced fruit, granola, nuts, raisins, craisins, assorted cold cereal, mini scones, mini muffins, juice, water, coffee service

### **Healthy Graze - \$8.95**

Mango, pineapple, coconut parfait, Zucchini -basil frittata. Blueberry breakfast salad



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### **Service China Fees**

\$2.00 continental  
\$5.00 buffets

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## lunch

minimum 15 ppl.

includes bottled water

### Roots and seeds

Build your salad of choice with a variety of seasonal raw and grilled vegetables, leafy greens, grains and toppers. Choose two proteins and we'll supply the appropriate dressings

Grilled Chicken and Tofu - **\$15.95**  
Seared Salmon and Steak - **\$16.95**

### Fruit kebobs - \$4.25

Best of in-season fruit skewers with low-fat yogurt dipping sauce

### Tuscan salad

Spring seasonal greens with sundried tomato, grape tomato and sunflower seeds

With Grilled Chicken - **\$12.95**  
With Grilled Salmon - **\$14.95**

### Lunch graze - \$14.95

Assortment of open-faced flatbread bites; chicken Mediterranean. Ham and cheese. Black bean and roasted pepper. Farm stand salad with sunflower seeds and lemon vinaigrette.

### Eat smart deli - \$17.95

Grilled salmon with lemon-caper mayo, Garden chicken pesto, or Avocado lime chicken with tomato salsa. Served with whole grain and wheat breads

### Miso glazed salmon - \$16.95

Jasmine sticky rice, ginger, steamed vegetables

### Stuffed peppers - \$8.95

Lean ground turkey, creole sauce

### Braised chicken - \$9.95

Tomatoes, olives, fresh herbs, served with brown rice

### Cinnamon apple pork - \$8.95

Apples, raisins, egg noodles

### Service China Fees

\$2.00 continental  
\$5.00 buffets





## *snacks* minimum 20 ppl.

### No Guilt Breaks and Snacks

#### **BYO trail mix – \$4.95**

A selection of granola and mixings to build your own trail mix bags

#### **Hummus and pita - \$4.25**

Fresh baked pita chips served with your choice of two hummus flavor options; regular, red pepper, roasted garlic, spinach or spicy

#### **Smoothies - \$4.25**

A variety of low fat fruit and vegetable smoothies prepared with greek yogurt

#### **Snack bars - \$1.95**

Assorted granola bars

#### **Vegetable crudité - \$4.25**

#### **Sliced fruit - \$3.50**

#### **Assorted cheeses - \$5.95**

#### **Yogurt cups - \$2.50**

#### **CLIF & Kind bars - \$3.25**

#### **Fresh sliced fruit - \$3.25**

#### **Infused water - \$1.50**

\*no substitutions to menu

#### **FIT criteria**

Full meal/combo – less than 600 cal.

Entrée – less than 400 cal.

Side dish – less than 250 cal.

Breakfast meal – less than 400 cal.

Breakfast grains – less than 250 cal.

Breakfast sides – less than 250 cal.

Snacks – less than 250 cal.

Milk – low fat / non dairy

Juice – at least 50% juice fruit / 100% vegetable

Water – plain, sparkling, fruit infused

Coffee – unsweetened



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## snacks

### **Brownies \$2.50**

Fresh baked brownies.

### **Cookies \$2.00**

An assorted fresh baked cookies.

### **Chocolate Dipped Strawberries \$3.25**

Two chocolate covered strawberries per person.

### **Chocolate Fountain \$6.95**

A cascade of chocolate served with assorted dipping treats.

### **Chocolate Fondue Station \$8.95**

Melted dark and white chocolate with assorted items for dipping.

### **Fresh Fruit \$3.25**

Fresh sliced seasonal fruit.

### **Snack Bars - Granola Bars \$1.95**

Assorted granola bars.

### **Assorted Mousse Cups \$1.95**

### **Yogurt Cups \$2.50**

### **Assorted Ice Cream Bars \$2.95**

### **Assorted Cupcakes Large - \$3.50 Mini - \$2.50**

### **CLIF / Kind Bars \$3.25**

### **House Made Kettle Chips \$2.00**

### **Individual Bagged Trail Mix \$1.95**

### **Whole Hand Fruit \$1.50**



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## themed breaks **minimum 20 ppl.**

### **BETTER FOR YOU – Snacks \$5.99**

Seasonal fresh fruit platter, vegetable caponata with wheat pita chips and fresh spinach hummus with carrot sticks - no substitutions –

### **Gourmet Dessert Platter \$3.95**

An assortment of cookies, brownies, mini cakes and breads.

### **Venetian Mini Desserts \$10.95**

Assorted mini pastries and tarts

### **BYO Trail Mix \$4.95**

A selection of granola and mixings to build your own trail mix bags.

### **Chips and Dips \$4.50**

Fresh made kettle chips served with your choice of two dip options; onion, chipotle, buffalo, cheese or bacon cheddar dip.

### **Hummus and Pita \$4.25**

Fresh baked pitas served with your choice of two hummus options; regular, red pepper, roasted garlic, spinach or spicy.

### **Popcorn Break \$3.25**

Choose from two flavors of popcorn: salt and butter, chocolate, caramel, cinnamon sugar, lightly salted or spicy Cajun flavored popcorn.

### **Pretzel Break \$4.95**

Mini hot pretzels served with dipping sauces; salted, cinnamon sugar, honey mustard, beer cheese, spicy buffalo dip, caramel dip, chocolate sauce and cheese sauce.

### **Smoothies - Energy Boost \$4.95**

A variety of green super food smoothies.

### **Smoothies - Low Fat Fruit & Veggie \$4.25**

A variety of low fat fruit and vegetable smoothies.

### **Tortilla Bar Break \$4.95**

Tortilla chips with salsa, guacamole and black bean dip and a melon-lime aqua fresca.

### **Vegetable Crudites and Cheese \$5.99**

Fresh cut vegetables and cheese served with dipping sauce.

### **Ice Cream Sundae \$5.25**

Choice of three ice cream flavors with assorted toppings.

### **Event Exit Table \$6.95**

Assorted change maker candies, kettle chips, Kind Bars, Cliff Bars, bottled water and beverages.

### **Movie Concession Stand \$9.95**

Includes popcorn, soda, movie box size candy (7 days notice required)

### **Client Center To-Go Bag (Scranton Only) \$5.95**

Includes water, fruit, Kind bar, bag of chips







## *celebration*

### **CAKES**

**7 Inch Round Cake (serves 4 - 8 people) \$25.50**

**8 Inch Round Cake (serves 8 - 12 people) \$35.50**

**10 Inch Round Cake (serves 12 - 18 people) \$49.00**

**1/4 Sheet Cake (serves 12 - 18 people) \$45.50**

**1/2 Sheet Cake (serves 25 - 35 people) \$78.75**

**1/2 Sheet Cake - 3 layers (serves 35-50 people) \$103.75**

**Full Sheet Cake (serves 50 - 70 people) \$137.50**





## beverage

### BEVERAGES

Bottled Water - \$1.95

Infused Waters - \$1.50

Juice - \$2.25

Iced Tea - \$2.25

Carbonated Beverages - \$1.95

Coffee and Tea Service - \$3.25

One Pot Coffee - \$2.25

Gourmet Coffee and Tea Service - \$4.95

Hot Chocolate - \$4.25  
(with whipped cream)

Ice Service - \$5.00 (service for 10)

### PANTRY BEVERAGES

Bottled Iced Tea (12 per case) \$18.75

Bottled Water (24 per case) \$20.00

Canned Soda (24 per case) \$17.50

Sparkling Water (24 per case) \$30.00

Regular Milk - \$2.50

2% Milk - \$2.50

Fat Free Milk - \$2.50

Half and Half - \$3.50



## **EXTRAS**

**High Top Linen Cover (Plaza/Tower) - \$12.00**

**60" Round Linen (Plaza/Tower) - \$12.00 / other locations \$19.00**

**72" Round Linen (Plaza/Tower) - \$12.00 / other locations \$19.00**

**6 Foot Linen (Plaza/Tower) - \$12.00**

**Tableware - \$0.25/piece**

**Hot / Cold Beverage Cups, Disposable Plates, Forks, Knives, Spoons**

**Wire Chafer Set - \$10.00 (not available at Tower)**

**Paper Table Cover - \$3.00 (not available at Tower)**



# policies

## Labor/China Service Fee

Service after 7pm will incur a Late Service Labor Fee in the amount of \$125/staff member  
All service in the Tower on floors 1, 3, 5 must have China.

Charges include the china and additional servers required for set up and clean up.  
Charges should be entered into the catering system as followed:

- CHINA SERVICE – China Rental (\$2.00)
  - Continental Breakfast
- CHINA SERVICE – Dedicated Attendant (\$5.00)
  - Hot Breakfast Buffets
  - Lunch and Dinner Services (All)
- No Charge for
  - Beverage Orders
  - Snack Breaks
  - Sit Down Dinners
  - Receptions

## Linens

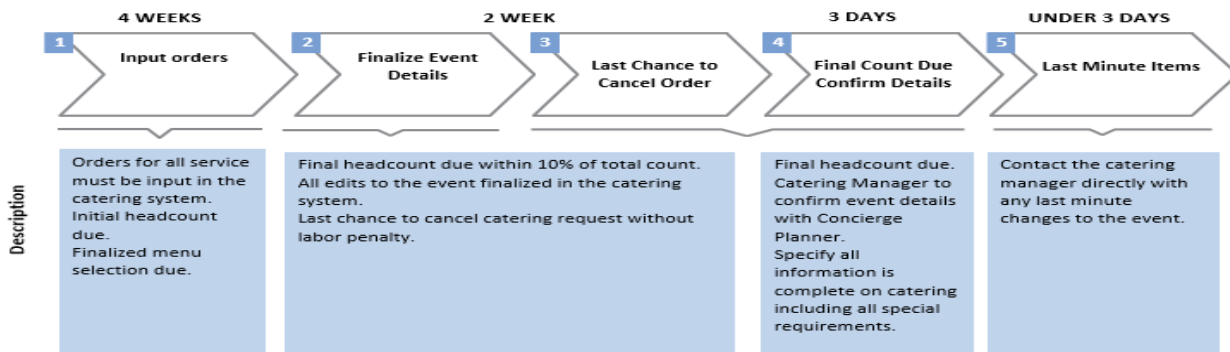
Linens must be ordered for all non-food tables  
Food table linens are complimentary

## Cancellations

Catering will do everything possible to cancel resources needed for catering event. Any items which catering has already purchased, or the cost associated will be late cancelation to their vendor will be passed on to the client.

## CATERING ORDERS - TIMELINE DECEMBER ORDERS

All items below must be documented in the catering system by the concierge planner unless otherwise noted.



\*\*\*Due to a significant increase in demand for outside staffing in the month of December, please follow this schedule for events that meet the following criteria:

- Nighttime Functions – Receptions/Dinners
- Events larger than 100 guests
- Hot Lunch Buffets